

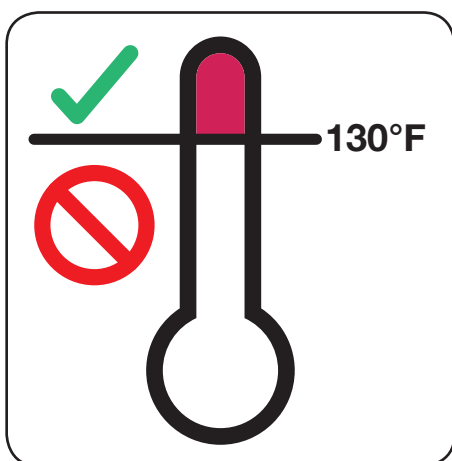
## Proper Holding Temperatures

will ensure that Time/Temperature Control for Safety (TCS) foods are not in the temperature danger zone (between 45°F and 130°F) while food items are held for further preparation and/or consumption.

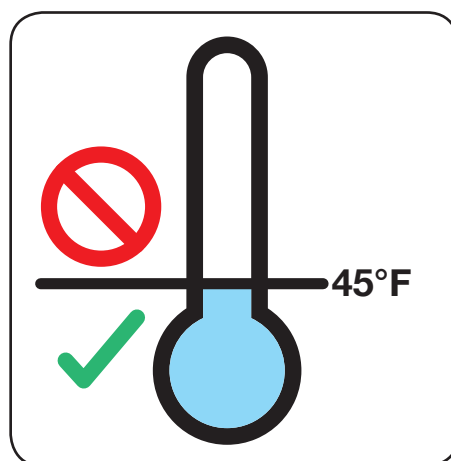


[www.scdhec.gov/food](http://www.scdhec.gov/food)

### Remember!



Hot foods must be maintained at or above 130°F.



Cold foods must be maintained at or below 45°F.

### Sample Holding Temperature Log

Associate: Carlos Garcia		Manager: Enrique Zapata		
Date: 06/09/2009				
Time	Type of Food	°F	Location	Corrective Action
9:00 am	raw chicken	39°F	Prep Cooler	
9:03 am	beef	37°F	Walk-In	
9:20 am	fish	41°F	2-Door Cooler	
<b>Comments:</b> All refrigeration units were holding temperatures at or below 45°F. Hot holding equipment was observed holding temperatures at or above 130°F.				

## HOLDING TEMPERATURE LOG TEMPLATE

Associate:		Manager:		
Date:				
Time	Type of Food	°F	Location	Corrective Action
Comments:				